

3. (Amended) A method according to claim 1, wherein said starch is degraded.

4. (Amended) A method according to claim 1, wherein said starch has an amylopectin:amylose ratio of at least 90:10, 95:5, or 99:1.

5. (Amended) A composition comprising a cross-linked starch, wherein said starch provides a foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment and wherein said starch has a capacity to disintegrate into discrete particles after processing.

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6. (Amended) A composition according to claim 5, wherein said starch is non-cereal starch.

7. (Amended) A composition according to claim 5, wherein said starch has an amylopectin:amylose ratio of at least 90:10, 95:5, or 99:1.

8. (Amended) A composition according to claim 5, wherein said starch is derived from a genetically modified potato plant mutant or from an amylose-free potato plant mutant.

9. (Amended) A composition according to claim 5, wherein said starch has been subjected to stabilisation.

Please cancel Claim 10.

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11. (Amended) A foodstuff having a short or smooth texture and/or shiny appearance after heat and/or shear treatment comprising a cross-linked starch selected for its capacity to disintegrate into discrete particles after processing.

12. A foodstuff comprising discrete particles derived from a starch granule.